

Item # _____

Model # G284/G287
Product Name: 60" Wide - G280 Series
Medium Duty Range
Gas Type: Natural L.P.

GARLAND®

GARLAND

Gas

60" Medium Duty Range

Model # G284/G287



Model # G284

Standard Features:

- Stainless Steel Oven Door Panels
- Stainless Steel Center Column
- Stainless Steel Control Panel
- Black Powder Coated Epoxy Sides and Front Trim
- Tipless Top/Ring Grate Design
- 20,000 BTU Star Fire Burners (10)
- Two Full Size Ovens, Porcelainized Steel Interior (26¼" wide x 22" deep x 13½" high) (G287 One Oven, One Storage Base)
- Nickel Plated Oven Rack
- Heavy Duty "FDO" Oven Thermostat (150° -500° F)
- Black Powder Coated Epoxy Backguard/Flue Riser (Stainless Steel Plate Shelf Available at No Charge)
- One Year Limited Warranty on Parts and Labor

OPTIONAL FEATURES

(Additional Charge)

- Stainless Steel Sides, Front Trim and Backguard
- Stainless Steel Backguard/Hi-Shelf Only (with Standard Finish Range)
- Continuous Clean Oven Liners (Add Suffix -CC)
- 12" Hot Top Section (Add Suffix -1, -2, -3, -4, or -5)
- 12", 24", 36" or 48" Griddle (Manual or Thermostat Control)
- Additional Oven Rack
- Set of (4) Casters — Front (2) Locking
- Convection Oven Base:
For (1) CO Base, Add Suffix RC (Std. on Left)
For (2) CO Base, Add Suffix RC2
- Stainless Steel Legs, Set of (4)



SPECIFICATIONS GENERAL

Gas medium duty range with (2) full size ovens, 60" wide. (10) open top star fire burners. Stainless steel oven doors and center column with black sides and front trim. Available with optional hot top(s) and/or griddle. Available with storage base on right (use G287 in lieu of G284). Recommended for churches, schools, cafes, and small restaurants.

WELBILT™

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Product Name: 60" Wide - G280 Series

Medium Duty Range

Gas Type: Natural L.P.

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Specifications & Dimensions

Gas Input Information

BASIC RANGE INPUTS

MODEL	TOTAL BTU/HR.
G284/G284RC/ G284RC2	270,000
G287/G287RC	235,000

BURNER INPUTS

TYPE BURNER	BTU/HR.
Oven (RC or Standard)	35,000 ea. oven
Open Burner (2 per 12" W section)	20,000 ea. burner
Hot Top (in lieu of 2 open burners) (1 per 12" W section)	18,000 ea. burner
Griddle (in lieu of 2 open burners) (1 per 12" W section)	18,000 ea. burner

INSTALLATION NOTES

Electric characteristics each RC oven
120 VAC, Single phase, 2 Amps (6' power supply
cord provided)

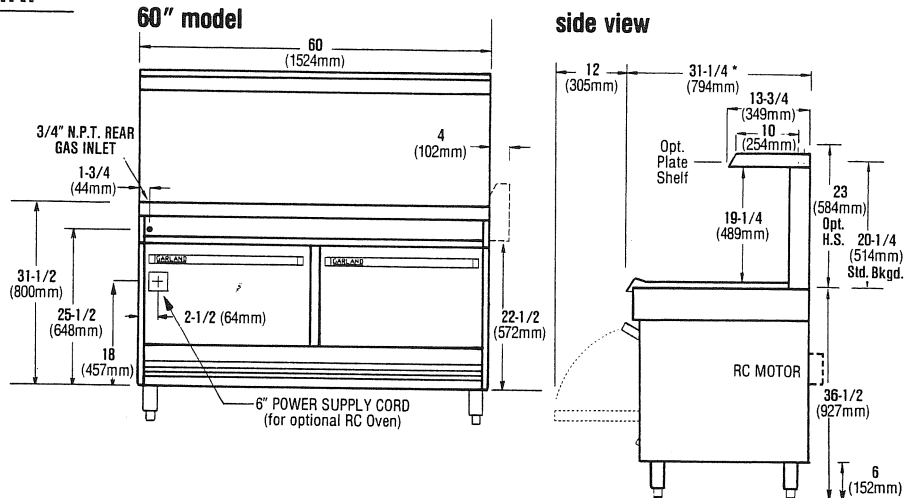
Combustible Wall Clearances	Sides	Back
Entry Clearance		
RC	41" (1042mm)	36½" (851mm)
STD	35½" (902mm)	32½" (794mm)

Commercial cooking equipment requires an
adequate ventilation system. For additional
information, refer to the National Fire Protection
Association's Standard No. 96, "Vapor Removal
from Cooking Equipment."

**IMPORTANT:
FOR OPTIMUM PERFORMANCE
OPERATING GAS PRESSURE:
NATURAL 4.5"WC
PROPANE 10.0"WC**

Supplied with Pressure Regulator
When ordering, specify type of gas to be used.

Model	Lb./Kg.
G284	800/363
G287	650/295
G284RC	850/386
G287RC	700/318



* Add 4" for RC model

NOTE: Side Drain Option on 24" and Standard on 36" and 48" Griddle Adds 4" to
Width of Range.

Miscellaneous Information

DIRECTIONS FOR ORDERING

Specify Gas Type (NAT/LP) and Elevation if Over 2000 Ft.

HOT TOPS — If Not Specified STD on Left. Use Suffix -1, -2, -3, -4, or -5.
(Thickness: ¾")

GRIDDLE — If Not Specified STD on Right. (Griddle on RC Model Available on
Right Side Only) (Thickness: ½")

- Manual Control
 - 12" Add Suffix -12G
 - 24" Add Suffix -24G
 - 36" Add Suffix -36G
 - 48" Add Suffix -48G
- Thermostat Control
 - 12" Add Suffix -12TH
 - 24" Add Suffix -24TH
 - 36" Add Suffix -36TH
 - 48" Add Suffix -48TH

STORAGE BASE MODEL

Oven Base on Left. Storage Base on Right.
Use Model G287. (Overall Dimensions Remain Same as G284).

CONVECTION OVEN BASE MODEL

In Lieu of Std. Oven Base
(1) CO Base, Add Suffix RC (Std on Left)
(2) CO Base, Add Suffix RC2

Continuous product improvement is a Garland policy.
Therefore, specifications and designs are subject to change without notice.

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